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# The Facts

## about HOME FOOD PRESERVATION in 1945

Revised February 19, 1945  
War Food Administration  
U. S. Department of Agriculture

Home canners in the coming season face the challenge of at least matching their efforts in 1944, when they accounted for nearly half of the total civilian supply of canned vegetables and two-thirds of the canned fruits available to civilians. Nearly 25 million households put up an estimated 3,400,000,000 quarts of home preserved food--in addition to record commercial production.

The urgent need for home food preservation is emphasized by the fact that military requirements for commercially canned foods have been advancing rapidly. Of the principal vegetables, the amount set aside for war use jumped from 25 percent of the pack in 1943-44 to 41 percent in 1944-45 and now to 48 percent in 1945-46. While there is a slight drop in the amount of canned fruits required to be set aside from the 1945-46 pack, production is expected to drop somewhat more, thus leaving less for civilians--about 22,700,000 cases from the 1945-46 pack compared with 23,800,000 cases from last year's pack.

Because of heavy military requirements, coupled with strong civilian demand arising from larger wartime incomes, the supply of commercially canned fruits and vegetables available to civilians is now less than at any time during the war. In the current pack year, civilian supplies of canned fruit are only about half of pre-war (the 1941 pack year), with canned vegetables down more than one-third.

It now appears that there will not be enough of most commercially canned fruits and vegetables available to meet civilian demand in 1945, no matter when the war in Europe ends.

HOME CANNING ACCOUNTS FOR SUCH A LARGE SHARE OF CIVILIAN CANNED GOODS THAT THERE MUST BE NO LET-UP UNTIL AN ADEQUATE SUPPLY IS ABSOLUTELY CERTAIN. HOME CANNING IS ONE OF THE NATION'S MOST IMPORTANT WARTIME PROGRAMS ON THE HOME FRONT IN 1945.

### Sugar for Home Canning

Sugar supplies today are feeling the real pinch of a long war. Last year civilians used 6,100,000 tons (including industrial use)...about 700,000 tons more than we could afford. This year if we are to live within our quota of 5,400,000 tons....and if each American family is to be assured of a fair share of that quota, tighter rationing is necessary. Amount of sugar allocated for home canning is the same as last year--about 700,000 tons....but this year we cannot use more.

The new rationing regulations are designed to protect those who actually do home canning by seeing that they get their fair share of the home canning sugar.

### Canning Equipment

Pressure canners are essential to can vegetables other than tomatoes. Manufacture of 630,000 has been authorized for 1945, compared with 400,000 in 1944. This year's canners will not be rationed and will be available through regular commercial channels.

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Containers and closures are expected to be in adequate supply in 1945. There are no restrictions on their manufacture, and a considerable inventory is left over from 1944. It would appear that the three-piece glass lid type of seal will be replaced with the two-piece metal lid or the zinc p/L Mason cap. Jar rings will probably again be made of synthetic and reclaimed rubber, but an effort is being made to improve their quality.

Community freezer lockers will total about 1-3/4 million by mid-year. They provide an economical and highly satisfactory method of preserving food.

### Community Food Preservation Centers

Food preservation centers, now established in approximately 6,000 communities, have two great advantages: (1) more families have the use of scarce equipment such as the large size pressure canners, and (2) availability of trained supervisors to teach approved methods.

Home demonstration agents or local teachers of vocational agriculture will help establish canning centers on request by sponsors such as local governments, schools, civic clubs, and similar organizations. The canning project can well be tied in with a school lunch program.

### Points to Stress

1. Home canning is a wartime necessity — essential for the Nation's supply of canned fruits and vegetables and essential for each family to make sure of having foods needed for health at any time during the year.
2. Economy, the saving of precious food, can be accomplished by preserving fruits and vegetables when they are plentiful for use when they are scarce.
3. Better meals the year round can be achieved by home preservation of fruits and vegetables—nutrition standards call for at least four and, if possible, six to seven servings of fruits and vegetables every day.
4. Victory Gardening is the starting point for home canning — plan your canning budget when you order your garden seeds. The Department of Agriculture or the State Agricultural Colleges can advise you how to plan for your gardening and canning together.
5. Efficiency, using the best methods, is the only way to preserve food at all. Naturally you want to do your canning safely, without explosions or spoiled food. Naturally you want to get the most food value out of your efforts. Naturally you want to know the best ways to dry, freeze, pickle, brine, or store foods—as well as canning. So get expert advice from your local nutrition committee, home demonstration agent, State Agricultural College, or the Department of Agriculture, Washington, D. C.

### Publications

Free bulletins can be obtained from State Colleges of Agriculture. The following may also be ordered from the Office of Information, U. S. Department of Agriculture, Wash. 25, D.C.:

Home Storage of Vegetables and Fruits —  
Farmers' Bulletin 1939  
Home Canning of Fruits, Vegetables—AWI 93  
Home Canning of Meat — AWI 110 (available  
around March 15, 1945)  
Take Care of Pressure Canners — AWI 65  
Over Drying — AWI 59

Preparing Home Grown Vegetables and Fruits  
for Freezing — AWI 100  
Freezing Meat and Poultry Products for Home  
Use — AWI 75  
Preservation of Vegetables by Salting or  
Brining — Farmers' Bulletin 1932  
Pickle and Relish Recipes — AWI 103  
Curing Pork Country Style — AWI 108

### Motion Picture

Canning the Victory Crop: 2 reels, 16 mm., sound, kodachrome. U. S. Department of Agriculture adaptation of film originally produced by Good Housekeeping Institute. May be borrowed free or bought (cost approx. \$70.00). Address applications to Motion Picture Service, Office of Information, U. S. Department of Agriculture, Washington 25, D. C.